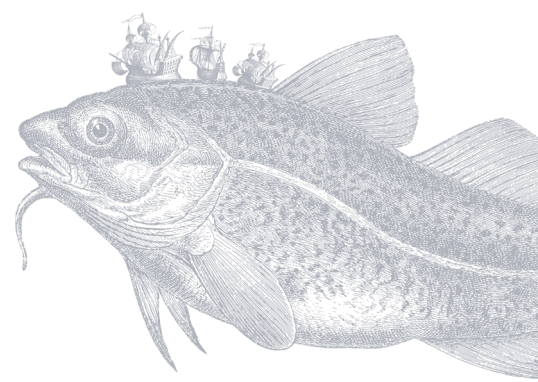




THE COD



Private Dining Room Autumn Menu

£35pp

Prosecco reception £12pp

Starters

- Potted brown Morecambe Bay shrimps on toast (d)
- Candied beetroot & aubergine salad with truffle goat's cheese & balsamic (v)
- Double-baked Montgomery Cheddar soufflé (d, g, v)
- Game terrine, cornichon, gribiche sauce & toasted bread (d, g)

Mains

- Lemon sole meuniere, brown butter, lemon, parsley & chateau potatoes (d, g)
- Seitan stroganoff, soya cream, caramelised onions & Camargue red rice (v)
- Pan-fried guinea fowl breast, pearl barley, peas, bacon in a wheat beer stew (d, g)
- Beer-battered haddock, mushy peas & triple-cooked chips (d, g)
- 'The Admiral' beef burger, tomato relish, gherkins, Applewood Cheddar, fries (d, g)

Desserts

- Sticky toffee pudding, vanilla ice cream (d, g)
- Warm chocolate moelleux, pistachio ice cream (d, g)
- Cheese selection, quince & biscuits (d, g)
- Selection of ice cream and sorbets (d)

*v = vegetarian | g = contains gluten | n = contains nuts | d = contains dairy produce or eggs
(Vegan options available on request)*

A discretionary service charge of 12.5% will be added to your bill.

Please be aware that all our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are present. If you have any food allergy or intolerance query, please speak to a team member who will be happy to help.

Our fish is caught by day boats or sustainably sourced in the UK. Our fruit and vegetables come from New Covent Garden Market.